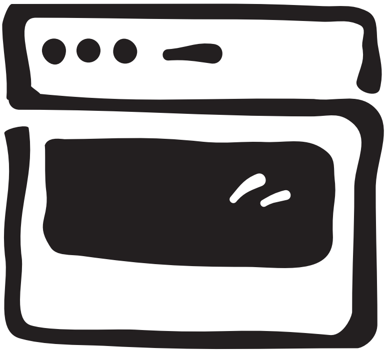
B u i l t - I n   E l e c t r i c   O v e n

User information



EOC6690

822 923 247-A-240203-06

GB

Dear Customer,

Please read this instruction book carefully.
Above all, please observe the “safety” section on the first few pages. Please retain this instruction book for later reference. Pass them on to any subsequent owners of the appliance.

The following symbols are used in the text:

Safety Instructions
Warning: Information concerning your personal safety.
Important: Information on how to avoid damaging the appliance.

Information and practical tips

Environmental information

1. These numbers indicate step by step how to use the appliance.
2. …
3. …

These operating instructions contain information on steps you can take yourself to rectify a possible malfunction. Refer to the section “What to do if...”.

Contents

Operating Instructions

⚠ Safety

Electrical Safety

- The appliance may only be connected by a **qualified electrican / competent person.**
- In the event of any faults or damage to the appliance: remove fuses or switch off.
- It is **not permissible** to clean the appliance with a steam or high pressure cleaner for safety reasons!
- **Repairs** to the appliance may **only be carried out by specialists**. Repairs carried out by inexperienced persons may cause injury or serious malfunctioning. If your appliance needs repairing, please contact your local Service Force Centre or your specialist dealer.

Child Safety

- Never leave children unsupervised when the appliance is in use.

Safety whilst Using

- This appliance is intended to be used for cooking, frying and baking food in the home.
- Take care when connecting electric appliances to sockets nearby. Do **not** allow connecting leads to come into contact with hot rings or to catch beneath the hot oven door.
- **Warning: Risk of burns!** The interior of the oven becomes hot during use.
- Using ingredients containing alcohol in the oven may create an alcohol-air mixture that is easily ignited. In this case, open the door carefully. Do not have embers, sparks or naked flames in the vicinity when opening the door.

To Avoid Damaging Your Appliance

- Do not line your oven with aluminium foil and do not place a baking tray or dish on the oven floor, otherwise the oven enamel will be damaged by the resulting build up of heat.
- Juice from fruit that drips from baking trays will leave marks that cannot be removed. For very moist cakes, use the universal baking tray.
- Do not put any weight on the oven door when it is open.
- Never pour water directly into the hot oven. The enamel may be damaged.
- Using force, especially on the edges of the front glass panel, may break the glass.
- Do not store inflammable objects in the oven. They may ignite when the oven is switched on.
- Do not store moist food in the oven. The enamel may be damaged.

Disposal

Disposing of the packaging material

All materials used can be fully recycled.
Plastics are marked as follows:

- >PE< for polyethylene, as used for the outer wrapping and the bags inside.
- >PS< for polystyrene foam, e.g., as used for the padding materials. They are completely free of CFCs.

Disposal of old appliances

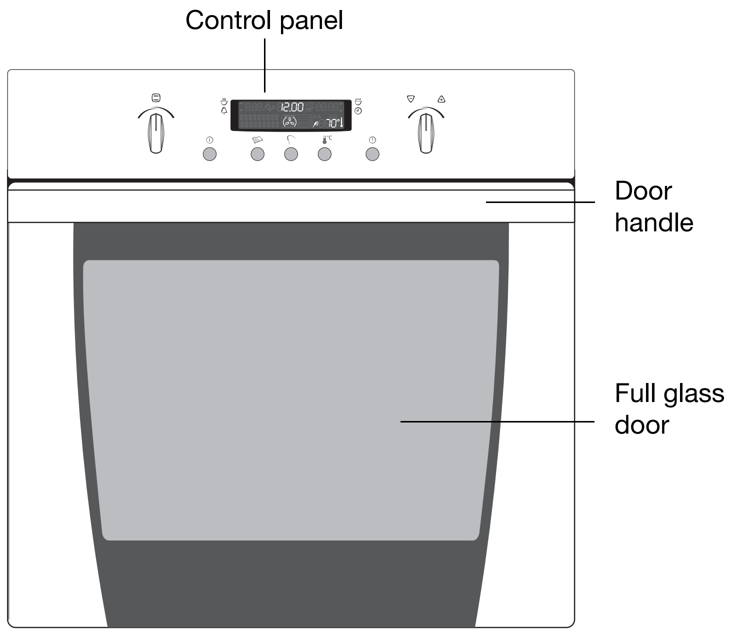
Warning: Before disposing of old appliances please make them inoperable so that they cannot be the source of danger.
To do this, disconnect the appliance from the mains supply and remove the mains lead.

To protect the environment, it is important that worn out appliances are disposed of in the correct manner.

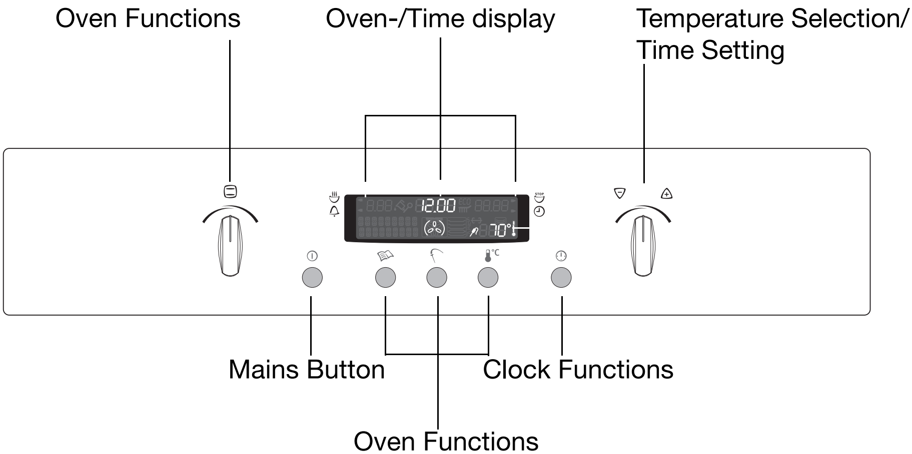
- The appliance must not be disposed of with household rubbish.
- You can obtain information about collection dates or public refuse disposal sites from your local Council or Environmental Health Office.

Description of the Appliance

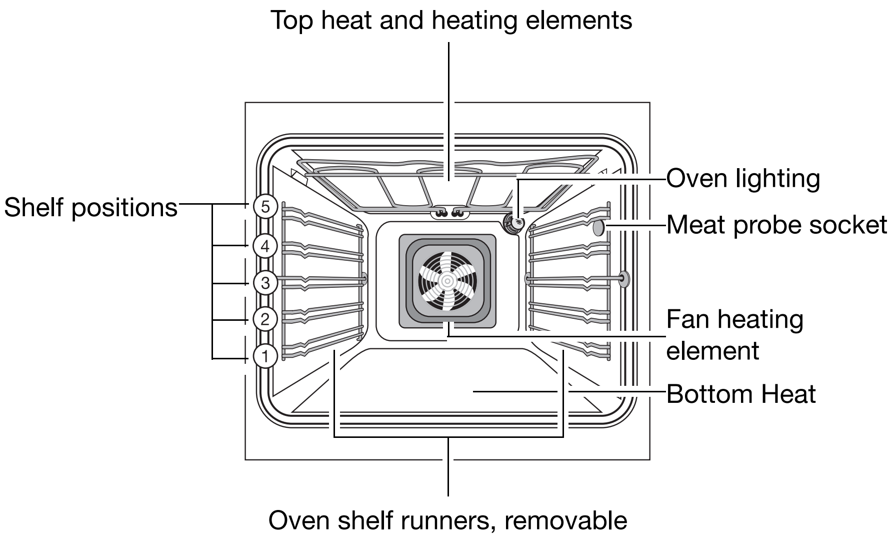
General Overview



Control Panel

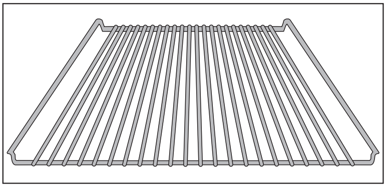


Oven Features

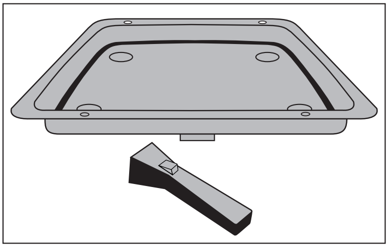


Oven Accessories

Combination shelf
For dishes, cake tins, items for roasting and grilling.

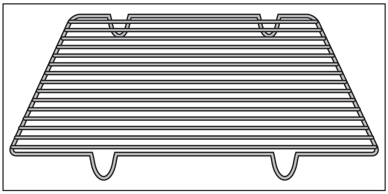


Grill pan with handle
Support for the grill tray as a collecting vessel for fat

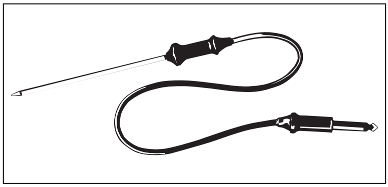


Grill tray

Insert for the grill pan for grilling smaller amounts of food



Meat probe
For determining the internal temperature and exactly how far joints of meat are cooked

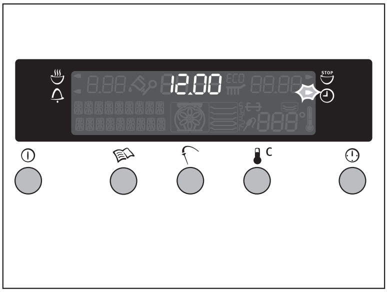


Before using for the first time

Setting the time

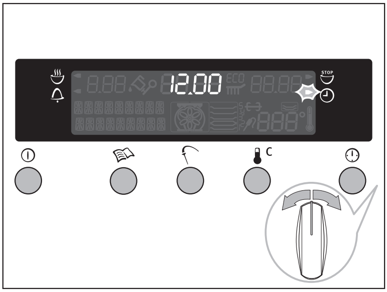
The oven only operates when the time has been set.

After the oven has been connected to the electricity supply and following a power failure the "set time" arrow flashes.



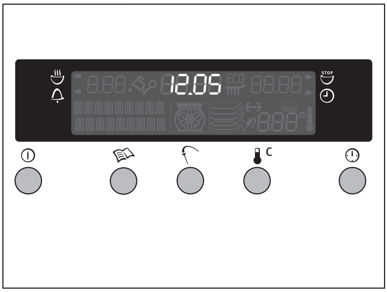
Set the current time using the ⊕/⊖ control knob.

Wait for 5 seconds.



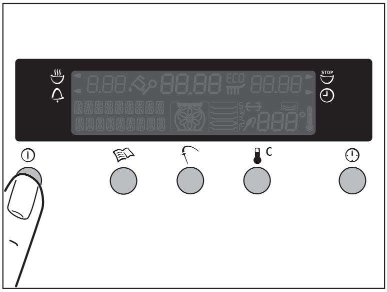
The flashing will stop and the clock will display the set time.

The appliance is ready for use.

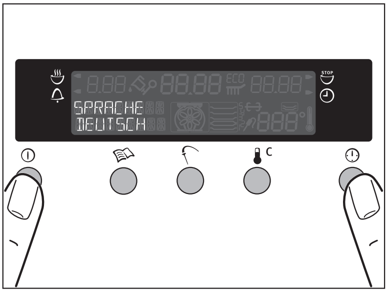


Setting the language

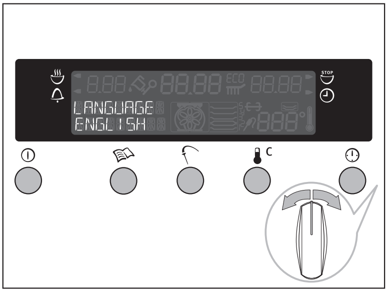
1. Switch on the appliance by pressing the main Power ⏻ button.



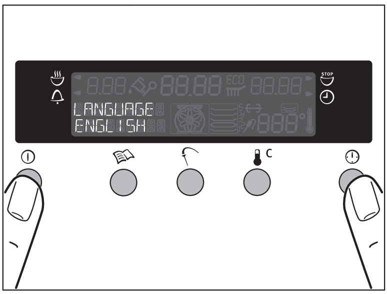
2. Press the main Power ⏻ and the Clock Functions ⏲ buttons at the same time.



3. Using the ⊕/⊖ control knob, select one of the languages displayed.



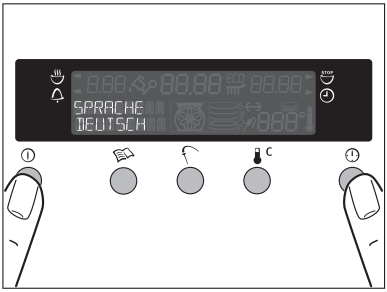
4. Press the main Power ⏻ and the Clock Functions ⏲ buttons at the same time, to store the selected language.



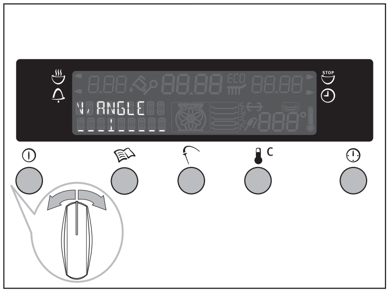
Setting the brightness of the displays

The brightness of the oven display can be set so that it is easier to read if the oven has been installed in a high position.

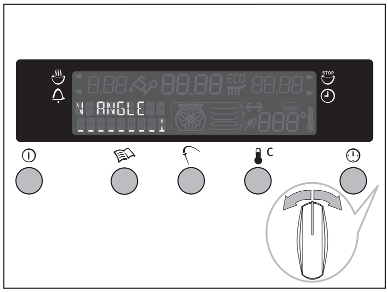
1. Switch the appliance on by pressing the main Power button ⏻.
2. Press the main Power ⏻ and the Clock Functions ◷ buttons at the same time.



3. Turn the oven function control knob once.



4. Set the brightness using the +/− control knob.
5. Press the main Power ⏻ and the Clock Functions ◷ buttons at the same time, to store the brightness setting.



Initial cleaning

Clean the oven before using it for the first time.

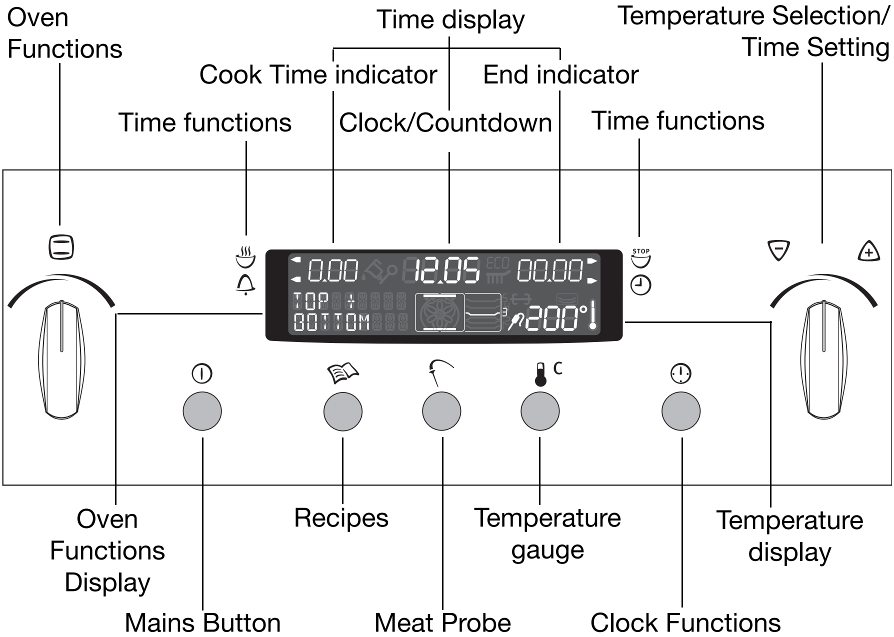
Important: Do not use caustic or abrasive cleaning agents! These can damage the oven surfaces.

For the metal surfaces, use commercially available cleaning agents.

1. Open the oven door.
   The oven light is lit.
2. Remove all oven accessories, and clean them with warm water and a scouring agent.
3. Wash the oven in the same way, and wipe dry.
4. Wipe the front of the appliance with a damp cloth.

Operating the Oven

The Electronic Oven Control



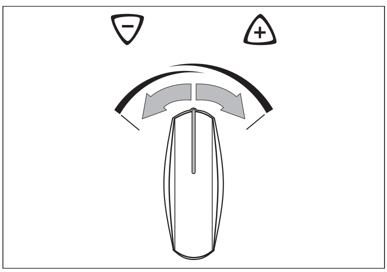
General hints

- Always switch on the appliance first by pressing the Mains button.
- When the selected function is lit, the oven begins to heat, or the set period of time begins to run.
- The oven light comes on when an oven function has been selected.
- Switch off the appliance by pressing the Mains button.
- A signal sounds when the set temperature has been reached.

Operating the control knob

Turn the control knob to the right or to the left within the marked area in order to set a time, temperature or function.

Important: Do not turn the control knob past the point of resistance.



Oven Functions

The oven has the following functions:

The **Pizza setting**, **Top Heat/Bottom Heat** and **Turbo All-Round Grill** functions include an **automatic Fast Warm Up** function. This guarantees that the temperature selected will be reached as quickly as possible.

Hot Air (Fan Oven)

Suggested temperature: 180°C

For **roasting and baking** on **up to three shelf positions** at the same time.

Set the oven temperature 20-40°C lower than for Top/Bottom Heat.

The rear wall heating element is on, and the fan is also on.

Top/Bottom Heat (conventional oven)

Suggested temperature: 200°C

For **baking** and **frying/roasting** on one **shelf position**.

The Top and Bottom Heat heating elements are on.

Pizza setting

Suggested temperature: 200°C

For baking pizzas, pies, quiches and tarts.

The rear wall heating element and Bottom Heat are on, and the fan is also on.

Turbo grill (Thermal grill)

Suggested temperature: 180°C

For **roasting** larger pieces of meat or poultry on one shelf position. This function is suitable for **au gratin** dishes and **soufflés.**

The grill heating element and the fan are on.

Infrared grill

Suggested temperature: 250°C

For **grilling** flat foods placed in the **middle of the grid**, for example steaks, escalopes, fish, or for **toasting**.

The grill heating element is on.

Large Grill

Suggested temperature: 250°C

For **grilling** flat foods in **large quantities**, for example steaks, escalopes, fish, or for **toasting**.

The Top Heat and Grill heating elements are on.

Top Heat

Suggested temperature: 120°C

For **browning/topping** bread, cakes, and pastries, and for soufflés.

The Top Heat heating element is on.

Bottom Heat

Suggested temperature: 120°C

For **baking** cakes with **crusty bases**.

Bottom Heat is on.

Keep warm

Suggested temperature: 80°C

For keeping dishes warm.
The Top and Bottom Heat heating elements are on.

Defrost

Suggested temperature: 30°C

For **defrosting and thawing**, for example gateau, butter, bread, pies, and other **frozen foods.**

With this function, the fan is on **without** heating.

Pyroluxe

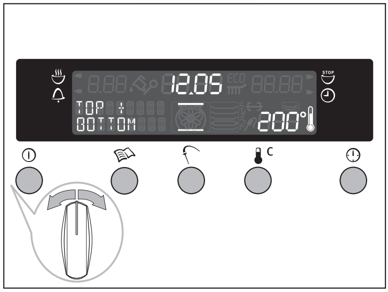
For pyrolytic self-cleaning.

During this process splashes and deposits are burned in the oven and can be washed off once the oven has cooled.

The oven is heated to approx. 500 °C.

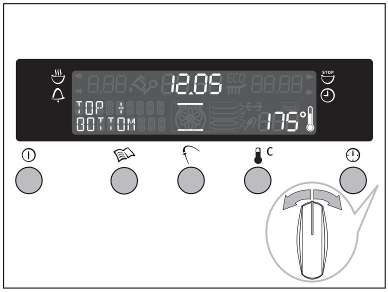
Switching on the oven

1. Switch the appliance on by pressing the main power button Ⓘ.
2. Turn the oven functions control knob until the desired oven function appears.
   – The temperature display indicates a recommended temperature.
   – If this recommended temperature is not altered within approx. 5 seconds, the oven begins to heat up.



Changing the oven temperature

Turn the ⊕/⊖ control knob to raise or lower the temperature.
The temperature adjustment takes place in steps of 5 °C.

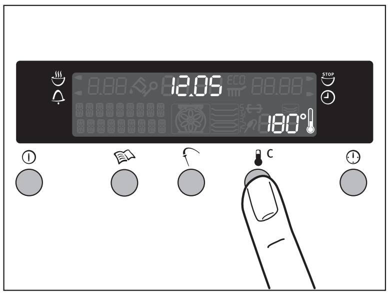


Thermometer symbol

- The slowly rising thermometer symbol indicates the temperature to which the oven has already heated.
- The three segments of the thermometer that flash one after the other indicate that the rapid heating function is in operation.

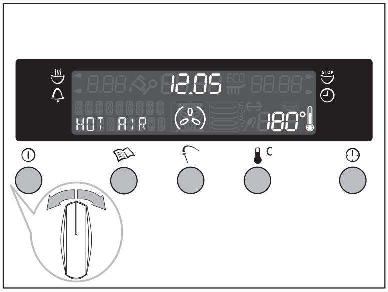
Ascertaining the temperature

Press check temperature switch 🌡℃.
The current oven temperature will appear in the temperature display.



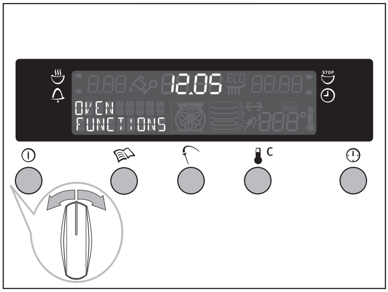
Changing the oven function

Turn the oven functions control knob until the desired oven function appears.



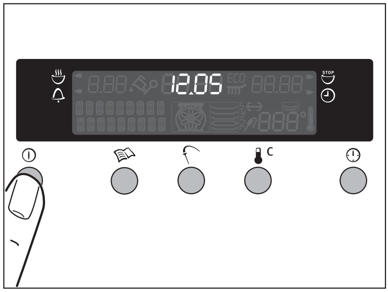
Switching off the oven function

To switch off the oven, turn the oven functions control knob until there are no functions are displayed.



Switching off the oven

Switch the appliance off by pressing the main power switch ⓘ.

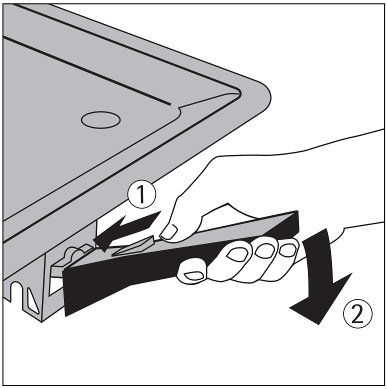


Cooling fan
When the oven is switched on, the fan comes on automatically to keep the surfaces of the appliance cool. When the oven is switched off, the fan continues to operate to cool the appliance down, then switches itself off.

Attaching/Removing the Grill Pan Handle

The handle is particularly useful for removing the grill pan and tray more easily from the hot oven.

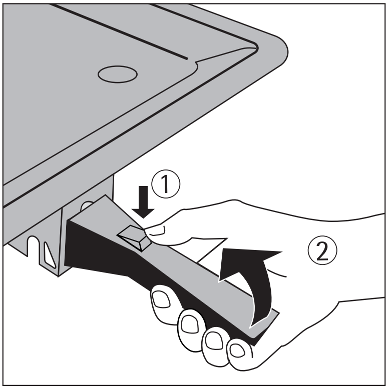
Attaching the handle
Insert **the handle** at an angle from above into the recess in the side of the grill pan (1) lift it gently and then lower it (2) until you hear it click into place.



⚠ **Warning:** Risk of burning!
Important: Check that the handle is securely attached!

Removing the handle

Press the release button on the top of the handle (1) and lift up the handle (2) to remove it.



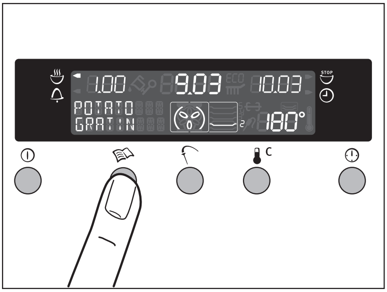
⚠ **Important:** Never leave the handle in the heated oven! Overheating can cause the handle to deform or break, and may cause an injury.

Other functions

Recipes

Use the recipes detailed in this instruction book for this function.

Choose a recipe



1. Press the Recipes button.
"Recipes" appears on the display.
2. Choose the desired recipe using the oven function selector.
   – The function indicator shows the symbol for the corresponding oven function and the recommended oven function.
   – The temperature indicator shows the selected temperature.
   – The time indicator shows the cooking time and end of cooking time.
   – After about 5 seconds, the oven comes on.
   – A signal sounds before the end of cooking time.
3. Check your cooking at this time.
   – A signal sounds after the end of cooking time. “0:00” flashes on the time indicator.
4. Press any of the buttons to stop the signal.

Delayed start
The start of cooking time can be delayed until a later time. (See the End clock function).

The End clock function can be set during the first two minutes of cooking time.

Stopping the programme before the end of cooking time
Press the Recipes button until no recipes appear on the display.

Meat probe

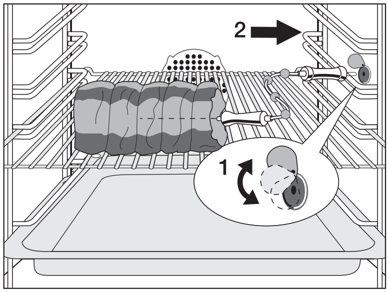
For setting an exact core temperature at which the oven will be switched off. The meat probe can be used with Top/Bottom Heat (conventional) and Hot Air (fan) functions.

There are two temperatures to remember:

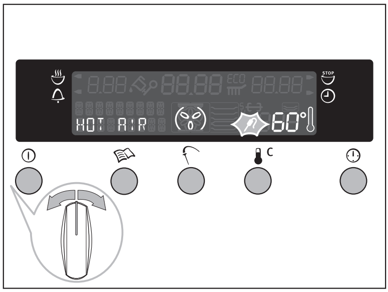
– Oven temperature: see Roasting Table
– Core temperature: see Meat Probe Table

⚠ **Important:** Use only the meat probe supplied! If replacing, use only the manufacturer's original replacement part.

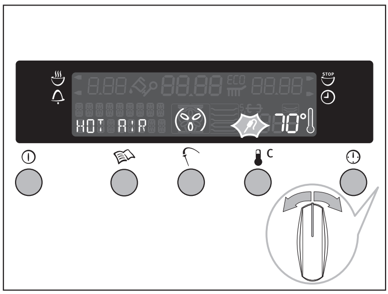
1. As far as possible, push the meat probe fully into the meat, so that the point is in the centre.
2. Push the meat probe plug into the socket on the side of the oven, as far as it will go.



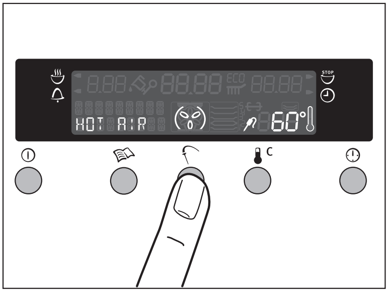
3. Set the desired oven function.



4. Set the desired core temperature within 5 seconds, using ⊕ or ⊖ control knob. The display changes to the current core temperature.

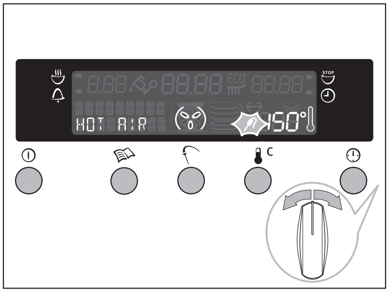


- The core temperature indication starts at 30° C.
- If the current core temperature is to be displayed before the desired core temperature is set, press the Meat Probe button and then set the temperature.
- To set the oven temperature, press the Meat Probe button twice.



- Set the desired oven temperature within 5 seconds, using + or − control knob.

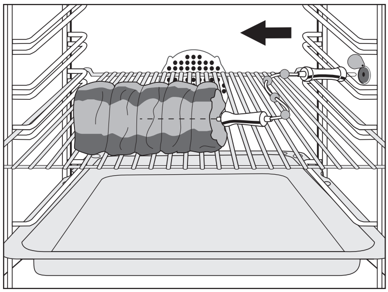
– When the set core temperature inside the meat has been reached, a signal sounds and the oven switches off automatically.



5. Press any of the buttons to stop the signal.

Caution: The meat probe is hot! Be careful when taking out the plug and the probe.

6. Remove the meat probe plug from its socket, and take the meat out of the oven.
7. If required, switch off the appliance.



Checking or adjusting the core temperature

– The Meat Probe button can be used to switch between current core temperature, set core temperature, and set oven temperature.

– You can adjust the temperature as required, using + or − control knob.

Clock Functions

Countdown 🔔
To set a countdown. A signal sounds after the time has elapsed.
This function does not affect the operation of the oven.

Cook time
To set how long the oven is to be in use.

End time
To set when the oven is to switch off again.

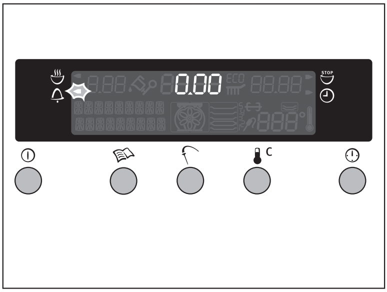
Time
To set, change or check the time
(See also section “Before Using for the First Time”).

General hints

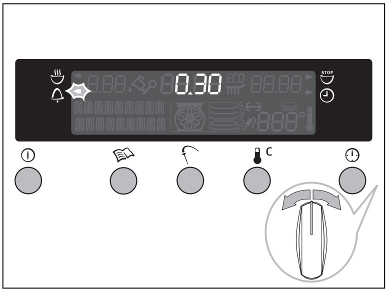
- When a clock function has been selected, the related arrow flashes for around 5 seconds. During this time, the desired setting can be made using the (+) or (−) control knob.
- After the desired time has been set, the arrow flashes again for around 5 seconds. The arrow then remains lit. The set time begins to run.

Countdown timer 🔔

1. Continue pressing the “🕘” button until the countdown timer arrow 🔔 is flashing.

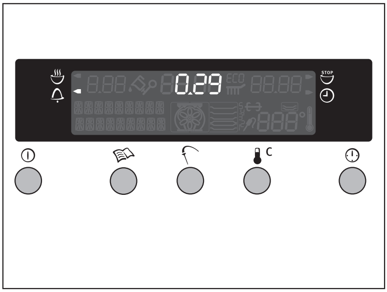


2. Set the desired period of time using the ⊕/⊖ control knob. (Max. 99 minutes).



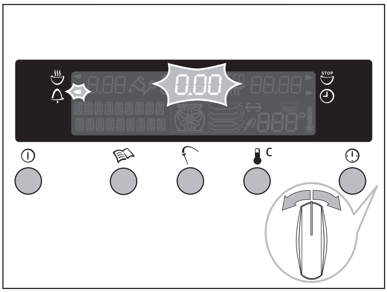
After approx. 5 seconds the display will indicate the amount of time remaining.

The countdown timer arrow 🔔 will flash.



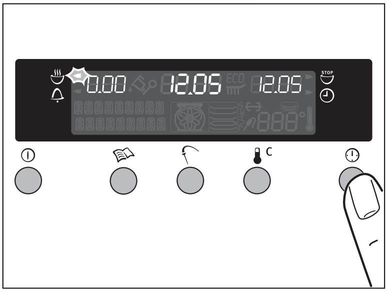
When the period of time has elapsed, an acoustic signal will sound for 2 minutes. “0.00” and the countdown arrow 🔔 will flash.

To switch the signal off:
Press any button.

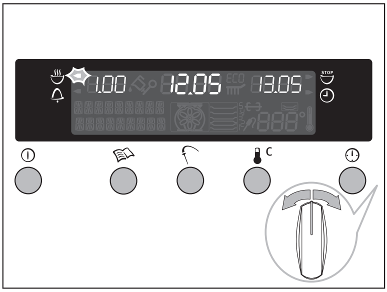


Cook time

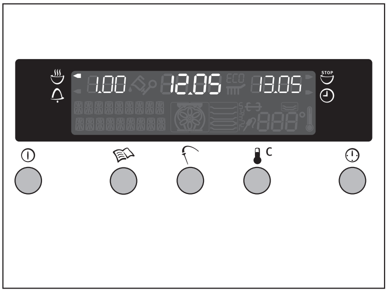
1. Select the oven function and the temperature.
2. Continue pressing the “◷” button until the cook time arrow is flashing.



3. Set the desired cooking time using the / control knob.



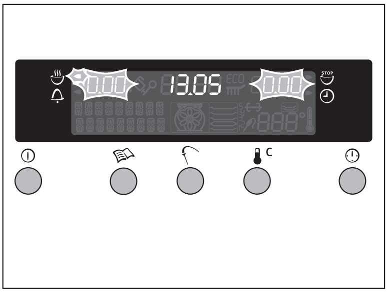
The cook time arrow will be lit up.



When the period of time has elapsed, an acoustic signal will sound for 2 minutes. The oven will switch itself off.

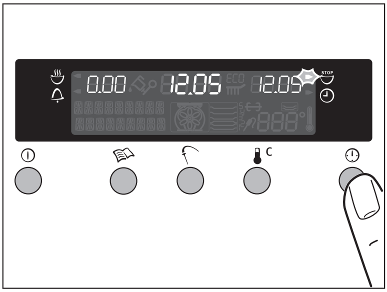
“0.00” and the cook time arrow will flash.

To switch the signal off:
Press any button.

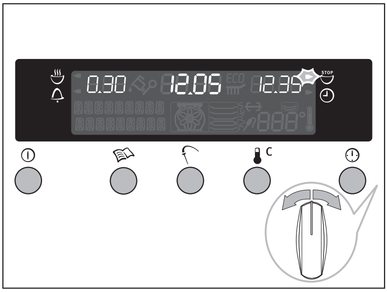


Ending the cook time STOP

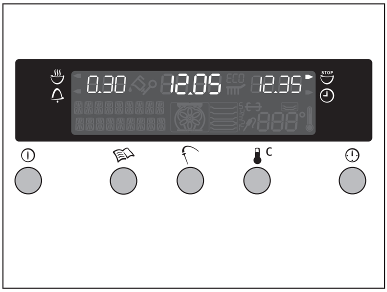
1. Select the oven function and the temperature.
2. Continue pressing the “ ” button until the end time arrow STOP is flashing.



3. Set the desired switching-off time using the +/- control knob.



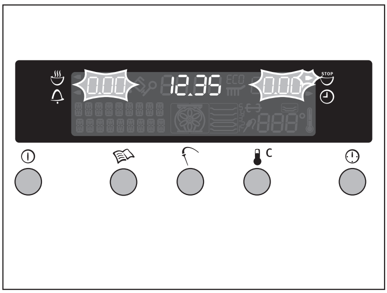
The end cook time arrow STOP will be lit up.



When the period of time has elapsed, an acoustic signal will sound for 2 minutes. The oven will switch itself off.

“0.00” and the end cook time arrow STOP will flash.

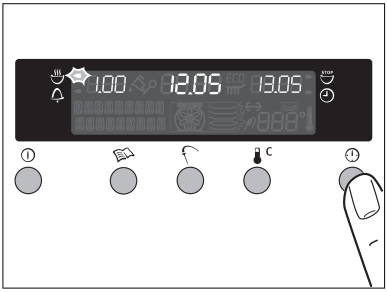
To switch the signal off:
Press any button.



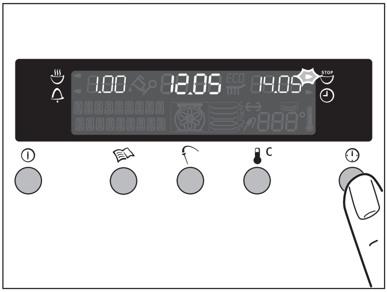
Cook time and end time functions in combination

The cook time function and the end time function can be used simultaneously if the oven is required to automatically switch itself on and off at a future point in time.

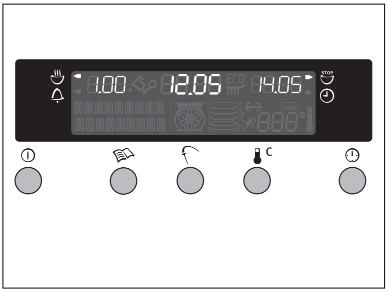
1. Select the oven function and the temperature.
2. Set the required cooking time using the cook time function. E.g. 1 hour.



3. Using the end time function, set the time at which the dish is to be ready. E.g. 14:05

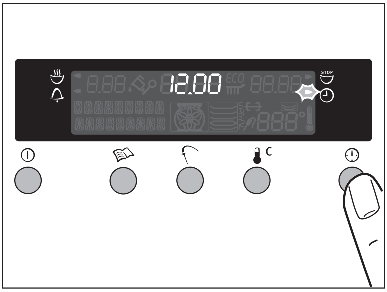


The cook time arrow and end time arrow are lit up.
The oven will automatically switch itself on at the time required (as calculated).
E.g.: 13:05
When the period of cooking time (as set) has elapsed, an acoustic signal will sound for 2 minutes and the oven will switch itself off.
E.g.: 14:05

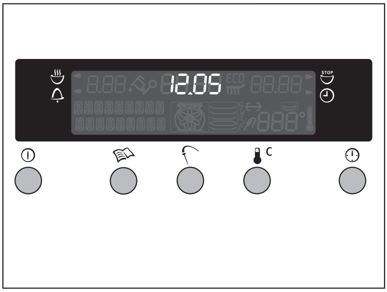


Changing the time ⏲

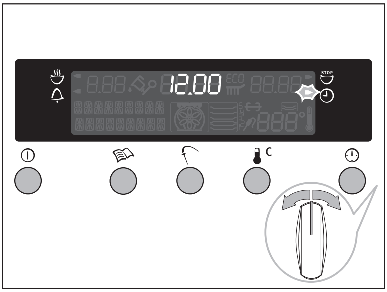
1. Continue pressing the "⏲" button until the set time arrow ⏲ is flashing.



2. Set the current time using the ⊕/⊖ control knob.



3. After approx. 5 seconds the arrow will stop flashing and the clock will display the time as set. The appliance is now ready for use.



ℹ The time can only be changed if the child safety lock is switched off, none of the clock functions such as cook time ♨ or end cook time STOP is set and none of the oven functions is set.

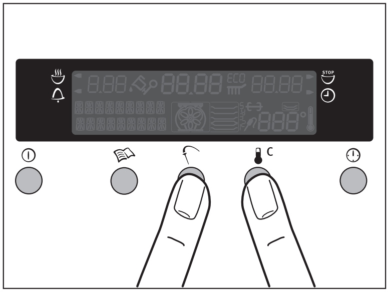
Additional functions

The brightness of the display is automatically reduced between 10:00 p.m. and 6:00 a.m.

Switching off the time display

You are able to save energy by switching off the time display.

1. Switch off the appliance (if required) by pressing the main power button.
2. Press the meat probe button and temperature button °C simultaneously until the display becomes dark (approx. 2 seconds)..



The display switches itself on automatically when the oven is used.
The time display disappears again when next the oven is switched off.
In order to have the time showing constantly again you need to switch on the time display again.

Switching on the time display

1. Switch off the appliance (if required) by pressing the main power button.
2. Press the meat probe button and temperature button °C simultaneously until the display reappears (approx. 2 seconds).

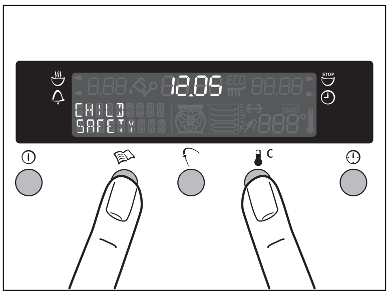
The oven's child security lock

The oven cannot be used from the moment the child security lock has been switched on.

Switching on the child security lock
No oven fuction must be selected.

- Press the recipe button and the temperature button °C simultaneously until "CHILD SAFETY" appears in the display.

The child security lock is now in operation.



Switching off the child security lock

- Press the recipe button and the temperature button °C simultaneously until “CHILD SAFETY” disappears from the disply.

The child safety lock has now been switched off and the oven is ready for use.

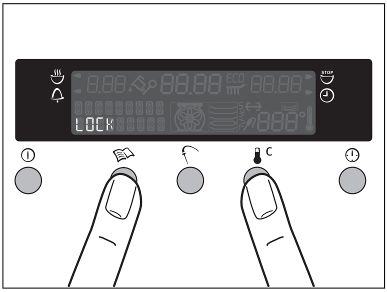
Locking use of the buttons

To protect all set oven functions from being inadvertently altered.

Switching on the button lock function

1. Switch the appliance on (if it is off) by pressing the main power button.
2. Select oven function.
3. Press the recipe button and the temperature button °C simultaneously until “LOCK” appears in the display.

The button lock function is now in operation.



Switching off the button lock function

- Press the recipe button and the temperature button °C simultaneously for approx. 2 seconds.

The lock on the use of buttons will be automatically cancelled when the appliance is switched off.

The oven's safety cut-out function

The oven automatically switches itself off if it is not switched off after a certain period of time or if the temperature is not adjusted.
The last temperature to have been set flashes in the temperature display and a signal sounds.

The oven switches itself off at a temperature of:

30 - 120 °C	after	12,5 hours
120 - 200 °C	after	8,5 hours
200 - 250 °C	after	5,5 hours
250 - 280 °C	after	1,5 hours

Operating the oven following the safety cut-out

Switch the oven off completely.

Switch on again and the oven can be operated as normal.

Baking

For baking use the fan or conventional oven function.

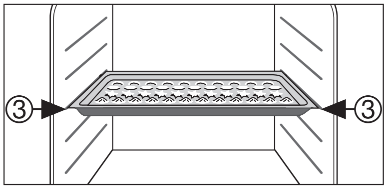
Baking tins

- Cake tins made of dark metal and coated tins are suitable for conventional.
- Light metal tins, glass and ceramic moulds are also suitable for fan oven.

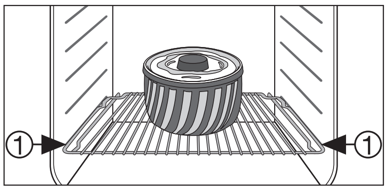
Shelf positions

- It is possible to bake on one level using conventional.
- Using fan oven you can bake dry, flat items and biscuits on up to three baking trays simultaneously.

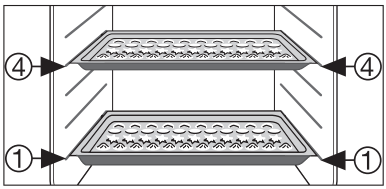
1 Baking tray:
e.g., shelf position 3



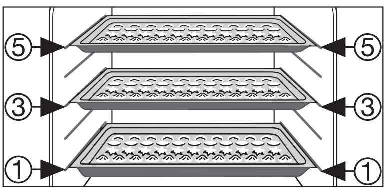
1 Cake tin:
e.g., shelf position 1



2 Baking trays:
shelf positions 1 and 4



3 Baking trays:
shelf positions 1, 3 and 5



General Information

- Always count the shelf positions from the bottom upwards.
- Insert baking trays with the sloped edge to the front!
- Always place cake tins in the middle of the shelf.
- Using fan oven or conventional you can also bake with two cake tins simultaneously by placing them side by side on the shelf. There is no significant increase in baking time.

When frozen foods are used the trays inserted may distort during cooking. This is due to the large difference in temperature between the freezing temperature and the temperature in the oven. Once the trays have cooled the distortion will disappear again.

Notes on the baking tables

In the tables you will find information on temperatures, cooking times and shelf positions for a selection of dishes.

- The temperatures and cooking times are for guidance only since these are dependent on the mixture, quantity and cake tin used.
- When using for the first time we recommend setting the lower temperature and only select a higher temperature if necessary, e.g., if increased browning is required or the cooking time is too long.
- If you cannot find specific information for one of your own recipes, use information given in a similar recipe for guidance.
- When cakes are baked on trays or in tins on more than one oven position at once the baking time may be increased by 10-15 minutes.
- Items that might drip (e.g., pizzas, fruit flans) should only be prepared on one level.
- Variations in the height of the item to be baked can lead to different degrees of browning at the start of baking. In this case **please do not change the temperature setting**. Differences in the degree of browning will balance out during baking.

For longer cooking times switch off the oven approx. 10 minutes before the end of the cooking time to make use of the residual heat.
Unless otherwise stated, the information in the tables assumes starting with a cold oven.

Baking Table

The stated baking times are for guidance only.
Recommended cooking methods, shelf positions and temperatures are **printed in bold type**.

	Fan Oven		Conventional		
Type of pastry or cake	**Temper-ature in °C**	**Shelf posi-tion**	**Tempera-ture in °C**	**Shelf position**	**Baking time in minutes**
Sponge base					
Pudding bowl or ring-shaped cakes	150-170	1	**160-180**	**1**	50-70
Madeira cake (square/rectangular baking tin)	140-160	1	**150-170**	**1**	70-80
Flan case	150-170	3	**170-190**	**2**	20-25
Apple flan, very thin	150-170	1	**170-190***	**1**	45-60
Fairy cakes	150-170	3	180-190	3	20-30
Shortcrust pastry					
Large cheesecake	140-160	1	170-190	1	60-90 + 10 mins. standing time
Covered fruit pie	150-170	1	170-190	1	50-60
Cheesecake on the tray	---	---	160-180	2	50-70
Puff pastry					
French apple tart	150-170*	1	**190-200***	**1**	40-50
Sponge cake					
Sponge cake (DIN)	150-170	1	**160-180**	**2**	25-40
Flan case	150-160*	3	**170-180***	**3**	25-30
Swiss roll	150-170*	3	**180-200***	**3**	10-15

Type of pastry or cake	Fan Oven		Conventional		
	Temperature in °C	**Shelf position**	**Temperature in °C**	**Shelf position**	**Baking time in minutes**
Yeast dough					
Pudding bowl/ring-shaped cakes	**150-170**	**1**	160-180	1	45-60
Plaited roll/ring, plaited Danish pastry	150-170	3	**170-190**	**3**	30-40
Butter cake/sugar cake sugar-topped cakes	160-180	3	**190-200***	**3**	25-30
Sponge cake with crumble topping	**150-170**	**3**	180-190	3	20-40
Apple crumble (DIN)	150-170	3	**170-190**	**3**	35-50
Cheesecake (tray)	150-170	3	**170-190**	**3**	45-50
Fruit loaf (500 g flour)	**150-170***	**3**	160-180*	3	40-70
Pizza (round baking sheet)	230-250*	1	250-270*	1	10-25
Biscuits					
Meringues	80-90*	3	80-90	3	150-180
Macaroons	**100-120**	**3**		3	20-30
Small piped biscuits	140-160	4+1 5+3+1	150-170	3	15-30
Anzac nutties	---	---	160-180	2	25-35
Items made with puff pastry	160-180*	3	**180-200***	**3**	20-30
Danish pastries	160-180*	3	**170-190***	**3**	20-40
Choux pastry					
Cream puffs	160-180	4+2	**190-210***	**3**	25-40

	Fan Oven		Conventional		
Type of pastry or cake	**Temper-ature in °C**	**Shelf posi-tion**	**Tempera-ture in °C**	**Shelf position**	**Baking time in minutes**
Shortcrust and rich pastries					
Swiss apple pie	---	---	210-230*	1	35-50
Swiss cheese pie	---	---	210-230*	1	40-50
Spinach/vegetable quiche, quiche lorraine	---	---	190-210*	1	40-60
Bread and bread rolls					
Herb bread	170-190*	3	190-210*	3	45-60
Tinned white loaf	**170-190***	**2**	180-200*	1	40-50
Unleavened bread, pitta bread	---	---	230-250*	2	15-25
Pasta bake	180-200	1			
Potato gratin	180-200	2			
Dishes au gratin					
Hawaiian toast	200-220	3	240-260	3	14-16

* Pre-heat the oven

Frozen Foods

	Fan Oven + Conventional		
Type of pastry or cake	**Temperature in °C**	**Shelf position**	**Baking time in minutes**
Pizza (frozen)	Follow the manufacturer's instructions as stated on the package	**Lay on the grill tray,** insert baking tray below (shelf position in accordance with the manufacturer's instructions as stated on the package)	Follow the manufacturer's instructions as stated on the package

Also observe the manufacturer's instructions for all other frozen products.

Pizza Setting

The stated baking times are for guidance only.

	Pizza Setting		
Type of pastry or cake	**Temperature in °C**	**Shelf position**	**Baking time in minutes**
Shortcrust pastry			
Large cheesecake (750 g soft cheese, loose-bottomed tin, 26 cm)	150-160	2	60-90 + 10 mins. standing time
Covered fruit pie	150-160	2	45-60
Cheesecake on the tray	150-160	2	45-55
Blackcurrant cake, initial baking for base	160-170	2	15
Blackcurrant cake finish baking	150-160	2	30
Puff pastry			
French apple tart	160-170*	2	40-45
Yeast dough			
Cheesecake	150-160	2	35-45
Pizza	220*	1	15-20
Biscuits			
Anzac nutties	160-170	1	25
Shortcrust and rich pastries			
Spinach quiche	190-200	2	30-35
Bread and bread rolls			
Unleavened bread	200-220*	2	21
Soufflés and dishes au gratin			
Baked cabbage with a crispy topping	180-200	1	30
Macaroni and leek cheese	180-200	1	37

* Pre-heat the oven

Frozen foods	Pizza setting		
Type of pastry or cake	Temperature in °C	Shelf position	Baking time in minutes
Frozen pizza	Follow the manufacturer's instructions as stated on the package	**Lay on the grill tray,** insert baking tray below (shelf position in accordance with the manufacturer's instructions as stated on the package)	Follow the manufacturer's instructions as stated on the package

Also observe the manufacturer's instructions for all other frozen products.

Roasting

For roasting use the fan oven function.

Ovenware for roasting

- Any heat-resistant dish is suitable for roasting (Refer to the manufacturer's instructions!).
- If the dish has plastic handles, check that they are heat-resistant (refer to manufacturer's instructions!).
- You can roast large roasting joints **directly in the universal tray or on the shelf with the universal tray inserted below** (e.g., turkey, goose, 3-4 chickens, 3-4 knuckles of veal).
- We recommend roasting all lean forms of meat **in a casserole dish with a lid** (e.g., veal, marinated beef, pot roast, frozen meat). In this way the meat will retain its juices.
- You can roast all forms of meat that are to be browned or crisped in a **casserole dish without a lid** (e.g., pork joints, meat loaf, lamb joints, mutton, duck, 1-2 knuckles of veal, 1-2 chickens, small poultry, sirloin, fillet, game).

If you use dishes for roasting the oven will not get so dirty!

Notes on the roasting table

Information is given in the table on suitable oven functions, temperature settings, cooking times and shelf positions for various types of meat. The information is for guidance.

- We recommend roasting meat and fish **in the oven from a weight of 1kg.**
- To stop meat juices or fat burning onto dishes or the oven, we recommend adding a little water to the roasting dish.
- Turn the joint as required (after 1/2 - 2/3 of the cooking time).

Baste large joints and poultry with meat juices several times during cooking. This will produce better roasting results.

Switch the oven off approx. 10 minutes before the end of the roasting time to make use of the residual heat.

Roasting Table

Insert either the tray or universal tray into the 1st shelf support rail.

	Fan Oven			
Food to be roasted	**Tempera-ture in °C**	**Shelf position**		**Roasting time in minutes**
		1 Level	**2 Levels**	
Pork				
1 kg Pork joint (spare rib/ham joint, roasting joint)	150-160	2	---	90-120
Smoked pork loin, 1-1,5 kg	150-160	2	---	60-90
Meat loaf	160-170	2	---	60-70
Beef				
Beef joint, 1-1,5 kg	150-160	2	---	120-150
Fillet of beef, per cm thickness	190-200*	2	---	6-8
Sirloin, per cm thickness	190-200*	2	---	8-10
Veal				
1 kg Veal joint	170-180	2	---	90-120
Lamb				
Leg of lamb (1800 g)	170-180	2	---	90
Poultry				
Roasting smaller items on the baking tray				
Sausages “cordon bleu”	220-230*	3	4+1	5-8
Sausages	220-230*	3	4+1	12-15
Escalope or chop coated with breadcrumbs	240-250*	3	4+1	13-15
Rissoles	210-220*	3	4+1	15-20

Food to be roasted	Fan Oven			
	Tempera-ture in °C	Shelf position		Roasting time in minutes
		1 Level	2 Levels	
Fish				
Trout weighing 200-250g	190-200	3	---	20-25
4 Trout fillets (weight 200g)	170-180	3	---	20-25
Perch fillet coated with breadcrumbs (total weight approx. 1kg)	190-200	3	---	25-30
Poultry				
1 kg Turkey roast	150-160	2	---	90-120
Chicken	150-160	2	---	55-60
Duck (2000-2500 g)	150-160	2	---	90-120
Goose (4500 g)	150-160	2	---	150-180

* Pre-heat the oven

Meat Probe Table

Food to be Cooked	Meat Core Temperature
Beef	
Pot roast	90 - 95 °C
Rib steak or fillet steak rare medium well done	45 - 50 °C 60 - 65 °C 75 - 80 °C
Pork	
Shoulder of pork, ham joint, neck	80 - 82 °C
Chop (saddle), smoked pork loin	75 - 80 °C
Meat loaf	75 - 80 °C
Veal	
Roast veal	75 - 80 °C
Knuckle of veal	85 - 90 °C
Mutton / lamb	
Leg of mutton	80 - 85 °C
Saddle of mutton	80 - 85 °C
Roast lamb, leg of lamb	75 - 80 °C
Game	
Saddle of hare	70 - 75 °C
Leg of hare	70 - 75 °C
Whole hare	70 - 75 °C
Saddle of venison	70 - 75 °C
Leg of venison	70 - 75 °C

Grilling

For grilling, use the Infrared Grill or Large Grill function with the appropriate temperature setting.

Important: always grill with the oven door closed.

Always **pre-heat** the empty oven **for 5 minutes.**

Grill trays

- Use the grid and universal tray for grilling.

Shelf positions

- For grilling flat foods, use mainly the **4th shelf position from the bottom.**

How to use the Grill table

The grilling times are given for guidance only, and depend on the type and quality of the meat, or fish.

- Grilling is particularly suitable for flat pieces of meat and fish.
- Turn over about half way through grilling time.

Infrared grilling

Grilled item	Function	Temperature in °C	Universal tray	Grid	Grill time in minutes	
			Shelf position		1st Side	2nd Side
4-8 pork chops	Dual grill	275	1	4	15	10
2-4 pork chops	Infrared grill	275	1	4	12	12
Marinaded pork steaks	Dual grill	275	1	4	12	12
Fillet, rare	Infrared grill	275	1	4	5-7	4-6
4 fillet steaks, medium	Dual grill	275	1	4	6-8	5-7
2 chicken portions	Infrared grill	250	1	4	15-20	15-20
4 chicken portions	Dual grill	250	1	3	15-20	15-20
1-4 legs of chicken	Dual grill	250	1	4	20	10
4-6 legs of chicken	Dual grill	250	1	4	20	15
Grilled sausages, up to 6	Infrared grill	275	1	4	5-10	5
Grilled sausages, 6 and above	Dual grill	275	1	4	5-10	5
Coiled sausages up to 4	Infrared grill	275	1	4	10	9
Coiled sausages up to 6	Dual grill	275	1	4	10	9
Whole fishes	Dual grill	250	1	3	10	---
Toast (without topping)	Dual grill	275	1	4	1-2	1-2

Thermal grilling

Function: Thermal grill

Dish	Temper-ature in °C	Univer-sal tray	Grill tray	Grilling time in minutes	Turn after ... minutes
		Shelf position			
Chicken (900-1000 g)	160	1	2	50-60	25-30
Stuffed pork roasting joint (2000 g)	160	1	2	90-95	45
Pasta bake	180	---	2	30	---
Potato bake au gratin	200	1	3	20-23	---
Gnocchi au gratin	180	1	3	20-23	---
Cauliflower cheese	200	---	3	15	---

Preserving

When preserving use the bottom heat oven function.

Preserving jars

- When preserving use only commercially available jars that are the same size.

Jars with twist-off tops or with a bayonet fastening and metal containers are not suitable.

Shelf positions

- Use the **1st shelf position from the bottom** for preserving.

Notes on preserving

- Use the baking tray for preserving. There is room for up to six jars, each with a capacity of 1 litre.
- The jars should all be filled to the same level and closed.
- Position the jars on the baking tray so that they do not come into contact with one another.
- Pour approx. 1/2 litre of water into the baking tray to create sufficient moisture in the oven.
- As soon as bubbles begin to appear in the first jars (for 1-litre jars this takes about 35-60 minutes), switch off the oven or reduce the temperature to 100 °C (see table).

Preserving Table

The preserving times and temperatures quoted are for guidance

Preserves	Temper-ature in °C	Cooking time until bubbles form Mins.	Continued cooking at 100 °C Mins.	Standing time with oven switched off
Soft fruit				
Strawberries, blueberries, raspberries, ripe gooseberries	160-170	35-45	-	-
Unripe goose-berries	160-170	35-45	10-15	-
Fruit with stones				
Pears, quinces, plums	160-170	35-45	10-15	-
Vegetables				
Carrots	160-170	50-60	5-10	60
Mushrooms	160-170	40-60	10-15	60
Gherkins	160-170	50-60	-	-
Mixed Pickles	160-170	50-60	15	-
Kohlrabi, peas, asparagus	160-170	50-60	15-20	-
Beans	160-170	50-60	-	-
Plum purée	160-170 50	45 -	 6-8 hours	- -

Drying with the Fan Oven

Use trays lined with greaseproof paper or baking paper.
You will achieve a better result if you switch the oven off half way through the drying time.
Open and leave to cool, preferably overnight. Then finish drying the dried food.

	Temperature in °C	**Time in hours (approximate guide)**
Vegetables		
Beans	60-**70**	6-8
Peppers (strips)	60-**70**	5-6
Vegetables for making soup	60-**70**	5-6
Mushrooms	50-**60**	6-8
Herbs	40-50	2-3
Fruit		
Plums	60-**70**	8-10
Apricots	60-**70**	8-10
Sliced apple	60-**70**	6-8
Pears	60-**70**	6-9

Recipes

1. Sponge cake (Baking in tins)

Ingredients:
- 185g margarine
- 200g sugar
- 1 pkt. vanilla sugar
- 3 eggs
- 375g wheat flour
- 3 tsp baking powder
- 1 pinch salt
- 100 ml milk
- 1 tbsp cocoa

Instructions:
Beat the margarine, sugar, vanilla sugar, and salt until fluffy. Add the eggs one by one, mixing to form a fluffy mixture. Mix the flour with the baking powder and milk, and add bit by bit to the mixture, stirring lightly.

Place 2/3 of the mixture in a greased baking tin (30 cm long). Mix the rest of the mixture with the cocoa, and spread on top of the white mixture.

Use a fork to draw the dark mixture through the white mixture to form a spiral pattern, then place in the oven.

2. White bread

Ingredients:

– 50g margarine
– 50g yeast
– 500 ml milk or water
– 1 tsp salt
– 1 tbsp sugar
– 750g wheat flour
  (special white bread flour)

Instructions:

Melt the margarine. Add the milk and warm to
+ 37 °C.
Crumble the yeast in a bowl and stir together with the sugar. Add the milk/ margarine mixture, and then the flour.
Knead together to form a smooth dough. Leave to rise, until it doubles in volume. Knead thoroughly again, and separate the dough into 2 parts.

Grease 2 baking tins, and place the dough in them. Leave to rise again, then bake in the oven.

3. Fillet of fish

oven baked

Ingredients:

- 600-700g fillet of sander, salmon trout
- 150g grated cheese
- 250 ml cream
- 50g bread crumbs
- chopped parsley
- 50g butter
- salt, pepper
- Lemon

Instructions:

Sprinkle the lemon juice on the fish and leave for a while to soak in. Then, wipe off excess juice with a kitchen towel. Finally, sprinkle the fish on both sides with the salt and pepper. Place in a flame-proof tin. Mix the cheese, cream, bread crumbs, and chopped parsley, and spread on top of the fish. Place in the oven and bake as required.

Suitable dish:

Flame-proof soufflé tin

4. Pizza

For baking trays
(for round baking tins, the following measures should be halved)

Ingredients:
Dough:
- 14g yeast
- 185g water
- 300g flour
- 3g salt

Topping:
- 200g salami
- 500g tomatoes
- 170g mushrooms (drained)
- Oregano, salt, pepper
- 150g Emmental cheese, grated

Instructions:
Dissolve the yeast in the lukewarm water in a bowl. Add the flour and the salt. Knead as long as necessary to obtain a smooth yeast dough, which does not stick to the side of the bowl.
Leave the dough to rise in a warm place, for about 20 minutes.
Lay out the dough in an ungreased tin, and place the toppings in the order shown above.
Leave to rise again for about 20 minutes, then bake.

5. Potato gratin

Ingredients:

- 1000g potatoes
- 1 tsp salt and 1 tsp pepper
- 2 cloves of garlic
- 300g grated Gruyère or Emmental cheese
- 3 eggs
- 250 ml milk
- 4 tbsp single cream
- 1 tbsp fresh thyme
- 4 tbsp butter

Instructions:
Cut the potatoes into thin slices, dry them, and sprinkle with salt and pepper.
Rub a flame-proof tin with a clove of garlic, and grease with a flat tablespoonful of butter.
Lay out half the potato slices in the tin, sprinkle some grated cheese on top, place the remaining slices on top, then sprinkle with the remaining cheese.
Crush the other clove of garlic and mix with the eggs, milk, cream, and thyme. Add salt, and pour the sauce over the potatoes.
Cut the rest of the butter into little knobs and place on top of the Gratin.

6. Quiche Lorraine

Ingredients:

Pastry:

- 300g wheat flour
- 2 eggs
- 150g butter, cooled
- 1/2 tsp salt
- a little pepper
- 1/2 tsp ground nutmeg

Topping:

- 150g grated Gruyère or Emmental cheese
- 200g boiled ham or lean bacon
- 2 eggs
- 2 tbsp chives, chopped
- 250g sour cream
- some salt, pepper and nutmeg

Instructions:

Roll the dough flat and set out in a greased tin. Fold the pastry over the edge of the tin, and pierce the base several times. Arrange the bacon on the pastry.
For the topping, whisk the eggs with the sour cream and chives, and carefully season with the salt, pepper, and nutmeg. Add the cheese. Pour the topping over the bacon.

7. Lasagne

Ingredients:
Meat sauce:
- 100g streaky bacon
- 1 onion and 1 carrot
- 50g celery knob
- 2 tbsp olive oil
- 400g mixed minced meats
- 250 ml meat stock
- 2 tbsp tomato purée
- Oregano, thyme, salt, pepper
- 3 tbsp butter
- 250g green Lasagne pasta sheets (ready cooked)
- 100g Parmesan

Béchamel sauce:
- 1 tbsp butter
- 1 tbsp flour, heaped
- 500 ml milk
- Salt, pepper, nutmeg
- 1 bay-leaf

Instructions:
1. Using a sharp knife, separate the bacon from the rind and fat, and dice finely. Peel the onion and the carrot, wash and prepare the celery, and dice them all very finely.
2. Heat the oil in a saucepan, add the bacon and diced vegetables, and stir while cooking. Add the mince bit by bit, crumble it as it browns, and deglaze with the meat stock. Season the meats with tomato purée, the herbs, salt and pepper, cover and simmer on a low heat for around 30 minutes.
3. Meanwhile, prepare the Béchamel sauce. Melt the butter in a pot, sprinkle in the flour, and stir till golden yellow. Stirring constantly, gradually pour in the milk. Season with salt, pepper, the bay leaf and nutmeg, and simmer for around 10 minutes in the open pot.
4. Grease a large, square soufflé tin with 1 tablespoon of butter. Arrange alternate layers of pasta, meat, Béchamel sauce and grated cheese in the tin. The final layer should be Béchamel sauce sprinkled with cheese. Add the rest of the butter on top, in little flakes.
5. Place the lasagne on the second shelf position from the bottom and bake for around 55 minutes. Sprinkle with some grated Parmesan to taste, and serve.

8. Chicken

Ingredients:

– 2 chickens (1200 g each)
– 2 tsp salt
– 1 bunch parsley
– 2 tbsp condensed milk
– 1 tbsp oil
– 1 tsp sweet peppers

Instructions:
Take the chickens out of the packet and defrost at 30° for around 1 hour. Take out the innards, clean under hot running water, and dry well inside and out with a cloth. Season inside,fold the wings and spread the outside well with the mixture of tinned milk, oil, pepper, and salt.
Lay the chickens on the oven grid.
Set the grid in the appropriate position in the oven, and place a tray underneath.

9. Leg of lamb

Ingredients:

- 2 cloves of garlic
- 1 tbsp salt
- 1500 - 2000g leg of lamb
- 2 onions
- 1 carrot
- 50g celery knob
- 3 tbsp frying butter
- 1/2 tsp thyme
- 125 ml water
- 1/2 tsp black pepper
- 2 bay leaves
- 1 large pinch allspice
- 1 green pepper
- 50g almonds
- 1 tsp butter
- 250 ml lamb juices
- 1 tbsp parsley
- 1 tbsp starch

Instructions:

1. Peel the cloves and crush in a mortar with 2 heaped teaspoons of salt. Wash the leg of lamb, lightly wipe dry and vigorously rub in the clove-salt mixture.
2. Peel the onions; wash and peel the carrot and celery. Chop them all coarsely.
3. Heat the butter in a large fryer on a cooking ring, and sear all sides of the lamb. Add the onions, carrot and celery, and roast lightly for a short time.
4. Deglaze the vegetables with 1/8 litre of water. Add pepper, thyme, crumbled up bay leaves and allspice. Place the meat on the 2nd shelf position from the bottom, and roast in the open pan for around 2 hours, turning several times and basting often with the juices.
5. Meanwhile, clean the pepper, wash, and dice into small pieces. Add the diced pepper around 10 minutes before the end of cooking time. In a pan, lightly roast the almonds in the butter.
6. Take the meat out of the fryer, wrap in aluminium foil, and leave to stand in the oven (switched off) for around 10 minutes. Warm a serving dish.
7. Meanwhile, heat up the gravy in the fryer with the lamb juices or stock, pour into a pot and bring to the boil. Add the almonds and parsley.
8. Mix the starch with some hot water. Add to the sauce and season to taste with salt and pepper.
9. Unwrap the lamb, separate the bone, cut the meat into slices and arrange on the warm serving dish. Add the sauce.

10. Joint of pork (Roast pork)

Ingredients:

- 1000 - 1500g spare rib off the bone
- 1 tsp salt
- 1/2 tsp pepper
- 2 onions, diced
- 2 carrots
- 1 clove of garlic (if desired)
- 2 tbsp lard
- 500 ml stock

Instructions:
Sprinkle the meat with salt and pepper. Cut the onions, carrots, and garlic lengthwise.
Place the meat together with the vegetables in the universal tray or fryer, and cook.
Half way through cooking time, turn the meat over, pour the stock over it.
Finish cooking the meat, and pour the sauce over it again.
After cooking, switch off and leave the roast to stand for around 10 minutes in the oven.

Suitable ovenware:
Universal tray or casserole dish.

Cleaning and care

⚠ **Warning:** For safety reasons cleaning the appliance with a steam jet cleaner or high-pressure water cleaner is **not permissible**!

Exterior of the Appliance

- Wipe the front of the appliance with a soft cloth dipped in warm soapy water.
- Do not use scourers, caustic cleaners or abrasive items.
- Use commercially available cleaners for metal fronts.

Oven Interior

⚠ **Caution**: The oven must be switched off (i.e. no oven functions are to be selected) and cold before cleaning.

Clean the appliance after each use. This is the easiest way to remove spills and prevents them being burnt on. Residue which is not removed can cause changes in the colour of the surface when the pyroluxe function is used.

1. The oven light switches on automatically when the oven door is opened.
2. Every time you use the oven, wipe it out afterwards with water and washing-up liquid, then dry. Do not use any abrasive items.
3. Clean stubborn dirt with pyroluxe.

Information: There is no need to use an oven spray if you use the pyroluxe cleaning cycle.

⚠ **Important!** If you prefer to use an oven spray, always follow the manufacturer's instructions.

Accessories

Wash all slide-in units (shelf unit, baking tray, shelf support rails etc.) after each use and dry well. Soak briefly to make them easier to clean.

Carrying out the pyrolytic cleaning

⚠ **Warning:** The oven becomes extremely hot during this procedure. Be sure to keep young children well away.

⚠ **Important:** All oven furniture must be removed from the oven before carrying out the pyrolytic cleaning function.

ℹ If you are using any other removable oven **accessories,** these must be removed before **the pyrolytic cleaning process.**

Carrying out the pyrolytic cleaning function

1. Remove larger patches of soiling by hand first.
2. Select the “Pyrolytic cleaning” oven function.

– “PYROLYSE NORMAL” will be displayed in the oven function display,
– “2:45” will appear in the cook time display
– The switch off time will be displayed in the end time display.
– The “Length” arrow will flash for approx. 5 seconds.

Following this, the pyrolytic cleaning function begins.

ℹ
– The oven lighting is not in operation.
– The door becomes locked when a certain pre-programmed temperature is reached.
– The key symbol is active until the door becomes unlocked again.

Changing the length of the pyrolytic cleaning function

1. Proceed as described in “Carrying out the pyrolytic cleaning function”.
2. While “Length” is flashing with ⊕/⊖ select the desired length of the pyrolytic cleaning function:

– “PYROLYSE ECO/2:15” or
– “PYROLYSE INTENSIVE/3:15”

The “Length” arrow will flash for approx. 5 seconds.

Following this, the pyrolytic cleaning function begins.

ℹ If “Length” is no longer flashing, press the “Clock functions” selector button again and then reset the function again.

Changing the pyrolytic cleaning switch-off time

The pyrolytic cleaning switch-off time can be extended using the “End” clock function.

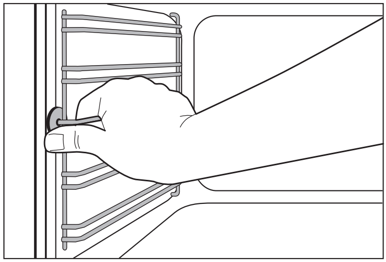
When to use each pyrolytic cleaning setting:

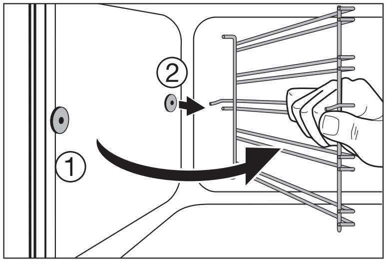
– PYROLYSE ECO for cleaning a lightly soiled oven
– PYROLYSE NORMAL for cleaning a moderately soiled oven
– PYROLYSE INTENSIVE for cleaning a heavily soiled oven

Shelf Support Rails

The shelf support rails on the left and right hand sides of the oven can be removed for cleaning the side walls.

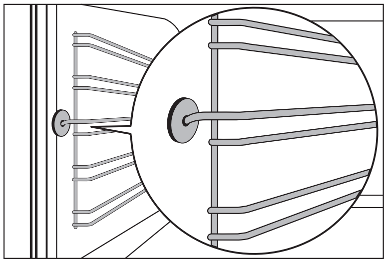
Removing the shelf support rails
First pull the front of the rail away from the oven wall (1) and then unhook at the back (2).



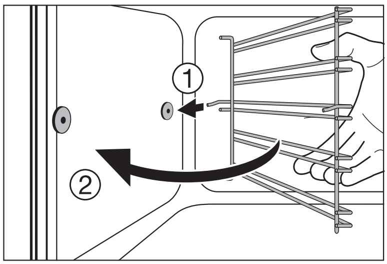


Fitting the shelf support rails

Important! The rounded ends of the guide rails must be pointing forwards!



To re-insert, first hook the rail into place at the back (1) and then insert the front and press into place (2).



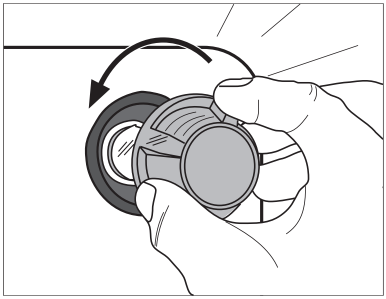
Oven Lighting

Warning: There is a danger of electric shock! Prior to changing the oven light bulb:
– Switch off the oven!
– Disconnect from the electricity supply.

Place a cloth on the oven floor to protect the oven light and glass cover.

Replacing the oven light bulb/cleaning the glass cover

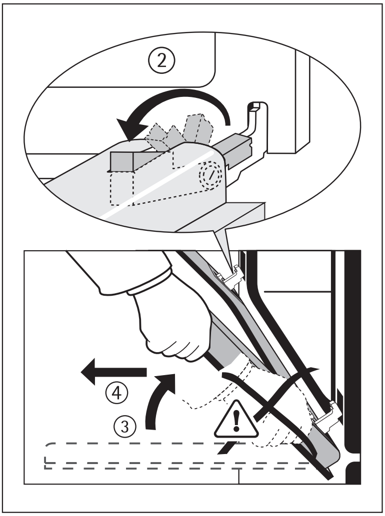
1. Remove the glass cover by turning it anti-clockwise and then clean it.
2. If necessary:
   Replace bulb with a 40 watt, 230 V, 300 °C heat-resistant oven light bulb.
3. Refit the glass cover.



Oven Door

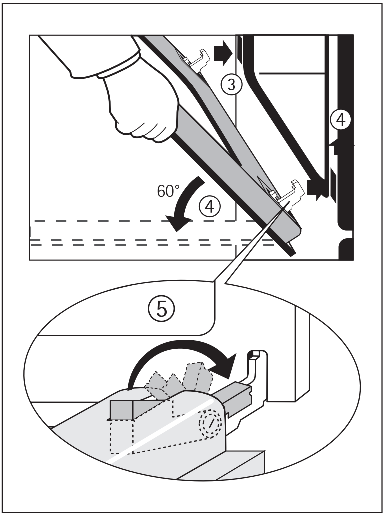
The oven door of your appliance may be removed for cleaning.

Removing the oven door



1. Open the oven door completely.
2. **Completely** fold back the **brass-coloured clamping lever** on **both** door hinges.
3. Grip the oven door with both hands on the sides and close it to about 3/4 **going past the point of resistance.**
4. Pull the door away from the oven (**Caution:** heavy!).
5. Place the door, with the outer surface downwards, on a soft, flat surface, for example a blanket, to avoid scratches.

Hanging the oven door



1. With both hands take hold of the sides of the door from the side on which the handle is positioned.
2. Hold the door at an angle of approx. 60°.
3. Slide the door hinges **simultaneously** as far as possible into the two slots on the right and left at the bottom of the oven.
4. Lift the door up until resistance is met and then open fully.
5. Lift the brass-coloured clamping levers on both door hinges back to their original position.
6. Close the oven door.

Oven Door Glass

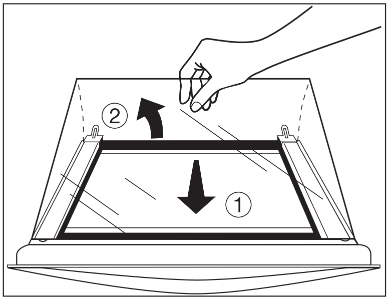
The oven door is fitted with four glass panels mounted one behind the other. The inner panels can be removed for cleaning.

⚠ **Caution:** The following steps are to be performed only when the oven door has been removed. If the glass is removed while the door is attached, the lighter weight may cause it to spring up and cause injury.

⚠ **Important!** Rough handling of the glass, especially at the edges of the front plate, may cause it to break.

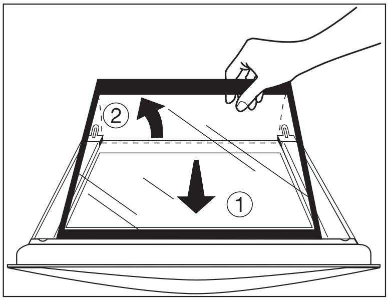
Removing the upper-most glass panel

1. Remove the door and, with the handle downwards, lower it onto a soft, even surface.
2. Grasp the upper panel of glass underneath and push it against the pressure spring and towards the oven door handle until it comes free.
3. Hold the panel gently underneath and slide it out.



Removing the centre glass panels

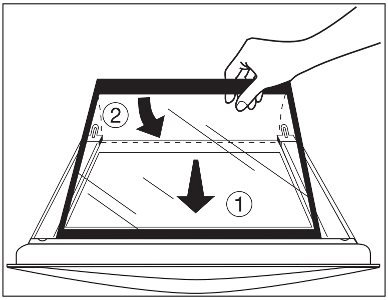
1. Grasp the centre panels of glass by their lower edges one after another and push them towards the over door handle until they come free.
2. Hold the panels gently underneath and slide them out.



Clean the door glass

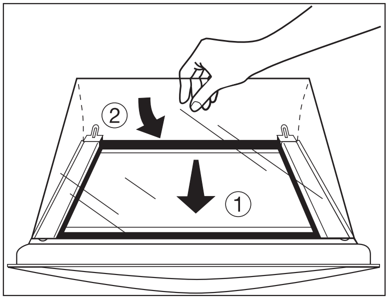
Replacing the centre glass panels

1. Insert the centre panels at an angle from above into the section of the door in which the handle is located, one after the other.
2. Lower the centre panels down and push them towards the lower edge of the door as far under the retaining frame as they will go.



Replacing the upper glass panel

1. From above, insert the upper-most panel at an angle into the section of the door in which the handle is located.
2. Lower the panel. Place the glass against the pressure spring at the handle, and in front of the retaining frame at the lower edge of the door. Push it **into the frame.**
   The glass plates must be firmly attached.



Re-hang the door

What to do if …

Fault	Possible cause	Remedy
The oven will not heat.	The oven has not been switched on.	Switch the oven on.
	The correct time has not been set.	Set the correct time.
	The required settings have not been made.	Check the settings.
	The oven's safety fuse has been tripped.	Check the safety fuse.
	The fuse in the domestic wiring system (fuse box) has been tripped.	Check the fuse. If the fuses are tripped repeatedly, please call a qualified electrician.
"F 9" appears on the display.	-	Press the mains button.
The oven is not heating up, and the function display is operating. A small arrow will light up.		Set the oven function to ZERO. Do not switch off the oven. Press and hold down the three centre buttons simultaneously until a signal can be heard.
The oven light will not come on.	The bulb has blown.	Replace the bulb (see Care and Cleaning).

If you are unable to remedy the fault with the above assistance, please contact your specialist dealer or local Service Force Centre.

Caution: Repairs to the appliance should only be carried out by approved service engineers. Repairs carried out by inexperienced persons may cause serious injury to the user.
If the appliance has been used incorrectly, the customer service engineer's visit or that of the specialist dealer will not bee free of charge, even during the warranty period.

Advice on cookers with metal fronts:
Because of the cold surface at the front of the cooker, opening the oven door during (or just after) baking or roasting may cause the glass to steam up.

Technical Data

Oven Interior Dimensions

Height x Width x Depth	31 cm x 41 cm x 41 cm
Capacity (usable capacity)	52 l

Regulations, Standards, Directives

This appliance meets the following standards:

- EN 60 335-1 and EN 60 335-2-6
  relating to the safety of electrical appliances for household use and similar purposes and
- EN 60350, or DIN 44546 / 44547 / 44548
  relating to the operating features of electric cookers, hobs, ovens, and grills for household use.
- EN 55014-2
- EN 55014
- EN 61000-3-2
- EN 61000-3-3
  relating to basic requirements for electro-magnetic compatibility protection (EMC)

CE This appliance complies with the following EU Directives:

- 73/23/EWG dated 19.02.1973 (Low Voltage Directive)
- 89/336/EWG dated 03.05.1989 (EMC Directive including Amending Directive 92/31/EWG).

Installation Instructions

⚠ **Important:** The new appliance may only be installed and connected by a **qualified electrician / competent person**.

⚠ Please observe this instruction, otherwise the warranty will not cover any damage that may occur.

Safety Instructions for the Installer

- A device must be provided in the electrical installation which allows the appliance to be disconnected from the mains at all poles with a contact opening width of at least 3 mm.
  Suitable isolation devices are, for example, circuit breakers, fuses (screw-type fuses are to be removed from the holder), earth leakage trips and contactors.
- The installation must guarantee shock protection.
- The stability of the unit in which the appliance is fitted must satisfy the requirements of DIN 68930.
- Built-in ovens and hobs are fitted with special connector systems. They may only be combined with appliances with a matching system.

Electrical Connection

The oven is designed to be connected to 230-240V~(50Hz) electricity supply.
The oven has an easily accessible terminal block which is marked as follows:

Letter L	-	Live terminal
Letter N	-	Neutral terminal
⏚	-	Earth terminal

⚠ **This oven must be earthed!**

The cable used to connect the oven to the electrical supply must comply to the specifications given below.

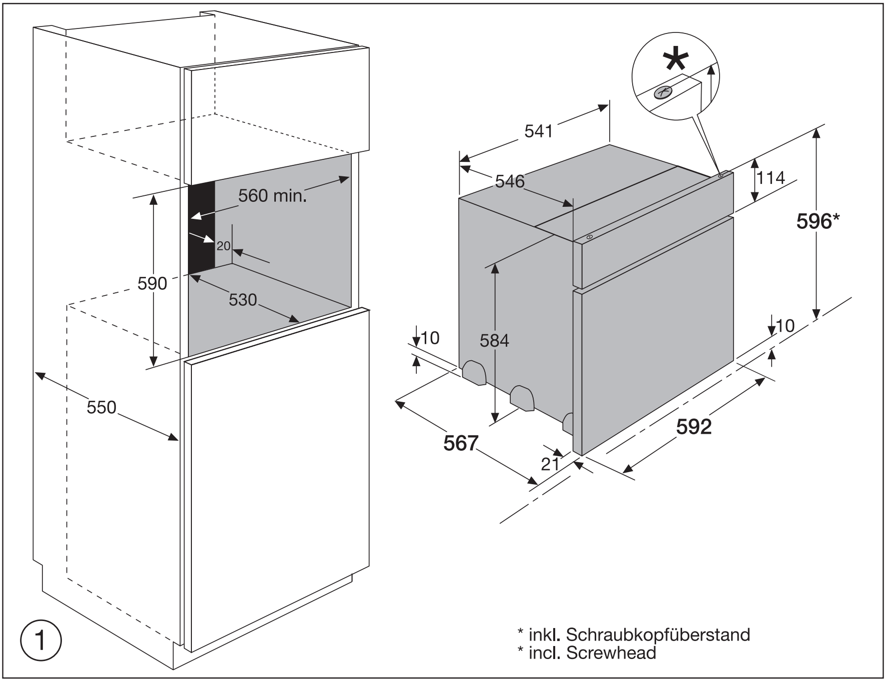
For UK use only

Connection via	**Min. size Cable/flex**	**Cable/flex type**	**Fuse**
• 13 A socket outlet • 13 A spur box	2,5 mm^2	3 core butyl insulated	13 A min.
• Cooker Control Circuit	2,5 mm^2	PVC/PVC twin and earth	15 A min. 20 A max.

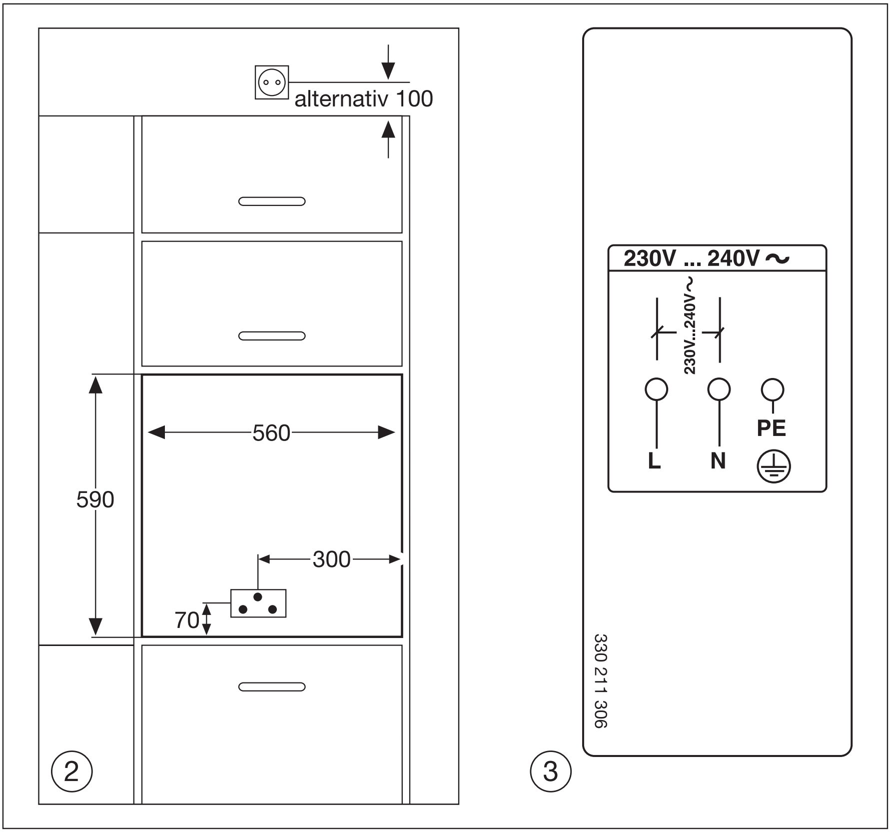
It is necessary that you install a double pole switch between the oven and the electricity supply (mains), with a minimum gap of 3mm between the switch contacts and of a type suitable for the required load in compliance with the current regulations.
The switch must not break the yellow and green earth cable at any point.

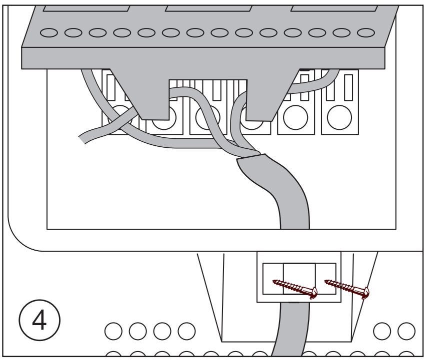
Important
After installation and connecting, the cable must be placed so that it cannot at any point reach a temperature of more than 50°C above the ambient temperature.
Before the oven is connected, check that the main fuse and the domestic installation can support the load; and that the power supply is properly earthed.

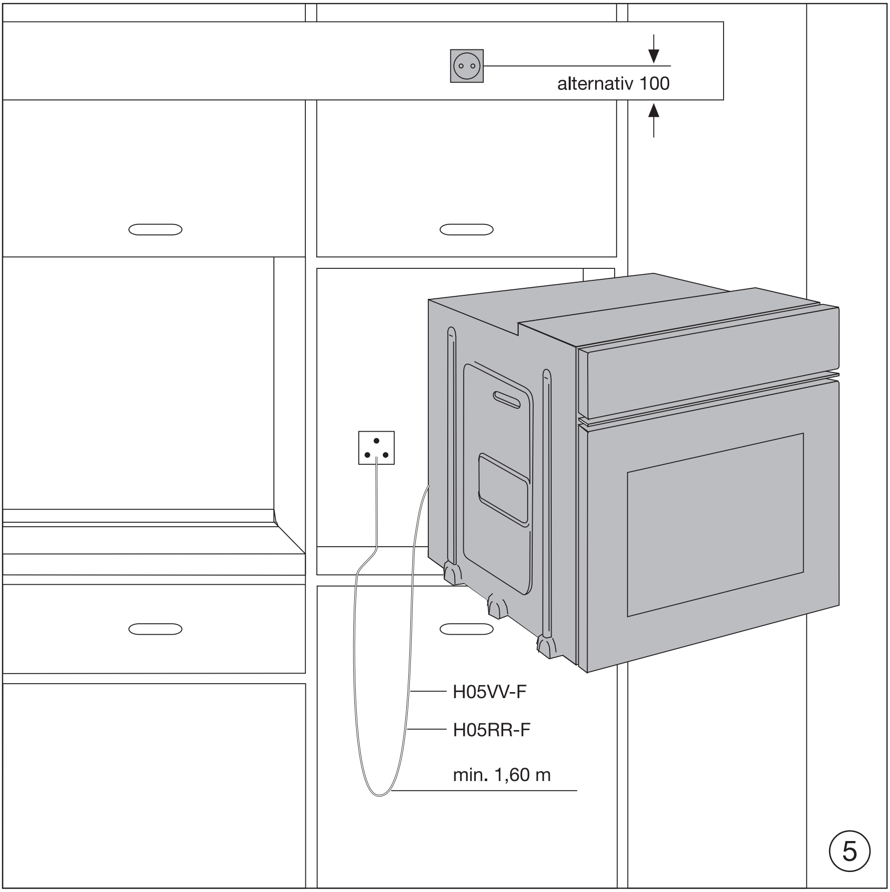
The manufacturer declines any responsibility should these safety measures not be carried out.

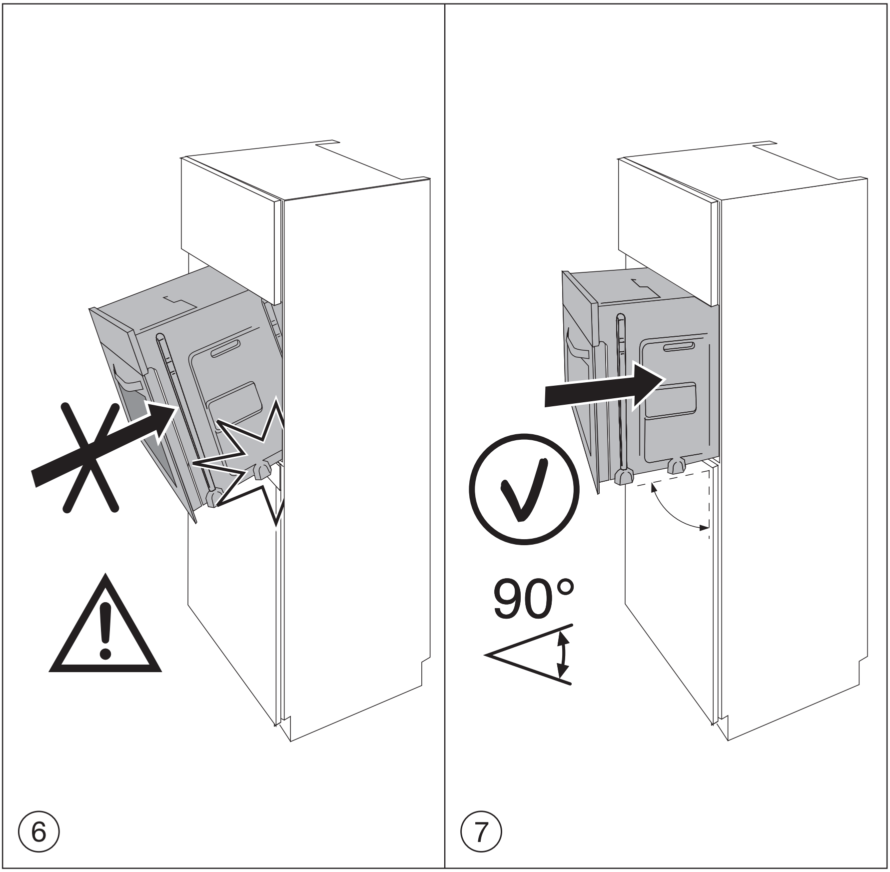


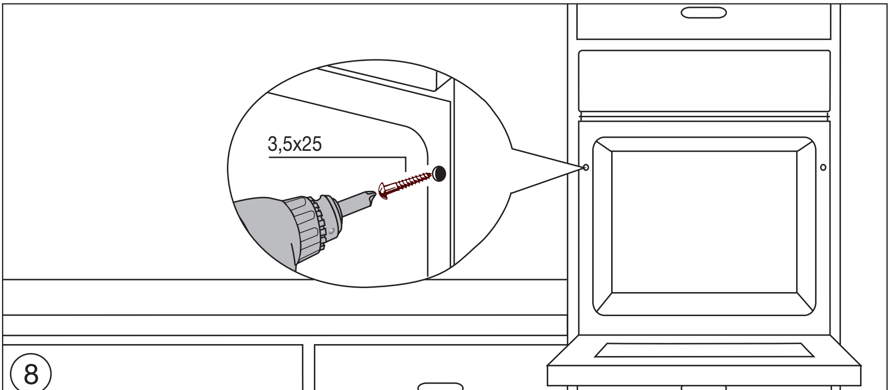
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H05RR-F
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90°
6
7


3,5x25
8

Guarantee Conditions

Standard guarantee conditions

We, Electrolux, undertake that if within 12 months of the date of the purchase this Electrolux appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option repair or replace the same FREE OF CHARGE for labour, materials or carriage on condition that:

- The appliance has been correctly installed and used only on the electricity supply stated on the rating plate.
- The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's instructions.
- The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.
- All service work under this guarantee must be undertaken by a Service Force Centre.
- Any appliance or defective part replaced shall become the Company's property.
- This guarantee is in addition to your statutory and other legal rights.

Home visits are made between 8.30am and 5.30pm Monday to Friday. Visits may be available outside these hours in which case a premium will be charged.

Exclusions

This guarantee does not cover:

- Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.
- Costs incurred for calls to put right an appliance which is improperly installed or calls to appliances outside the United Kingdom.
- Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.
- Products of Electrolux manufacture which are not marketed by Electrolux.

European Guarantee

If you should move to another country within Europe then your guarantee moves with you to your new home subject to the following qualifications:

- The guarantee starts from the date you first purchased your product.
- The guarantee is for the same period and to the same extent for labour and parts as exists in the new country of use for this brand or range of products.
- This guarantee relates to you and cannot be transferred to another user.
- Your new home is within the European Community (EC) or European Free Trade Area.
- The product is installed and used in accordance with our instructions and is only used domestically, i.e. a normal household.
- The product is installed taking into account regulations in your new country.

Before you move please contact your nearest Customer Care centre, listed below, to give them details of your new home. They will then ensure that the local Service Organisation is aware of your move and able to look after you and your appliances.

France	Senlis	+33 (0) 3 44 62 20 13
Germany	Nürnberg	+49 (0) 800 234 7378
Italy	Pordernone	+39 (0) 800 11 7511
Sweden	Stockholm	+46 (0) 20 78 77 50
UK	Slough	+44 (0) 1753 219898

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Service and Spare Parts

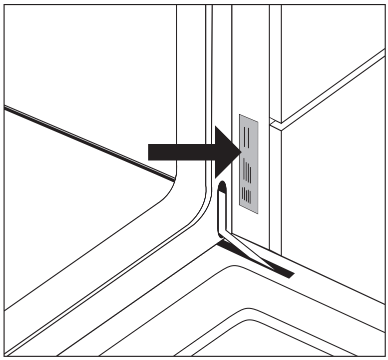
If you wish to purchase spare parts or require an engineer, contact your local Electrolux Service Force Centre by telephoning:

08705 929 929

Your telephone call will be automatically routed to the Service Force Centre covering your post code area.
For the address of your local Service Force Centre and further information about Service Force, please visit the website at
www.serviceforce.co.uk
When you contact the Service Centre they will need the following information:

1. Your name & address, including post code.
2. Your telephone number
3. Clear and concise details of the fault.
4. The model and serial number of the appliance (found on the rating plate).
5. The purchase date:

Please note that a valid purchase receipt or guarantee documentation is required for in-guarantee service calls.



Customer Care

For general enquiries concerning your Electrolux appliance or for further information on Electrolux products please contact our Customer Care Department by letter or telephone at the address below or visit our website at **www.electrolux.co.uk**.

Customer Care Department
Electrolux
55-77 High Street
Slough
Berkshire, SL1 1DZ

Tel. 08705 950950 (*)

(*) Calls may be recorded for training purposes.

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